

Claims

1. Water-containing medium with an increased viscosity containing a gellable polymer component with phenolic substituents modified with the aid of oxidases, characterized in that it was modified by
 - a) a protein with polyphenol oxidase activity and/or
 - b) an enzyme mixture containing hydrolases, oxidoreductases and peroxidases.
2. Medium as claimed in claim 1, characterized in that it is a gel and particularly preferably a gel in a (partially) dried and/or (partially) rehydrated state.
3. Medium as claimed in one of the claims 1 or 2, characterized in that the polymer component carries monophenolic substituents.
4. Medium as claimed in one of the claims 1 to 3, characterized in that the polymer component represents at least one polysaccharide and in particular a polysaccharide with (un)substituted cinnamic ester groups.
5. Medium as claimed in claim 4, characterized in that it contains an arabinoxylan and/or a pectin as the polysaccharide.
6. Medium as claimed in one of the claims 4 or 5, characterized in that the pectin component is derived from Chenopodiaceae and in particular from sugar beet or pulps thereof.
7. Medium as claimed in one of the claims 4 to 6, characterized in that it contains pectin from which at least one of the arabinose groups was removed, preferably under slightly acidic conditions at a pH between 6.0 and 7.5 and/or with the aid of an enzyme and particularly preferably with the aid of an arabinofuranosidase.

8. Medium as claimed in one of the claims 5 to 7, characterized in that the arabinoxylan component is derived from cereals such as maize or wheat and in particular from flour or coarse meal.
9. Medium as claimed in one of the claims 1 to 8, characterized in that the polymer component was modified by a polyphenol oxidase and particularly preferably by a tyrosinase.
10. Medium as claimed in one of the claims 1 to 9, characterized in that the polyphenol oxidase was derived from plants of the Solanaceae family and particularly preferably from potatoes, apples, aubergines, chicory, bananas, avocados, tea plants or mushrooms.
11. Medium as claimed in one of the claims 1 to 10, characterized in that the modification was carried out using an enzyme mixture containing a β -galactosidase, glucose oxidase, peroxidase and optionally a catalase.
12. Medium as claimed in one of the claims 1 to 11, characterized in that it was subjected to a drying process.

13. Medium as claimed in one of the claims 1 to 12, characterized in that the enzymes which it contains and particularly preferably the enzymes responsible for the modification, in particular oxidoreductases, peroxidases and/or hydrolases, are present in an inactive form after the modification is completed.
14. Medium as claimed in claim 13, characterized in that it contains enzymes that have been chemically and/or thermally inactivated.
15. Use of a medium containing water as claimed in one of the claims 1 to 14 in the field of foods, in the field of cosmetics and/or for pharmaceutical purposes in particular as texturing agents, viscosity-enhancing agents, gelling agents, film formers, as rheological additives or as stabilizers.
16. Process for producing a water-containing medium having an increased viscosity, characterized in that
 - a) at least a portion of a gellable polymer component containing phenolic substituents is firstly dissolved in an aqueous medium, then
 - b) a partly dissolved oxidoreductase and/or peroxidase and/or hydrolase and/or catalase of plant or fungal origin is added at room temperature to the solution from step a), subsequently
 - c) the solution from step b) is stirred for at least 15 minutes at temperatures between 15 and 60°C and finally
 - d) the enzymes present in the solution obtained from step c) are optionally thermally and/or chemically inactivated.
17. Process as claimed in claim 16, characterized in that in process step a) at least one member from the series oligosaccharide- or polysaccharide-, alcohol-, lactate-, glutamate-

, pectin- and a lactose-containing medium, preferably milk or a milk-containing medium is added first as a polymer component.

18. Process as claimed in one of the claims 16 or 17, characterized in that at least one galactosidase, glucose oxidase, horseradish peroxidase, laccase or polyphenol oxidase is added in process step b).
19. Process as claimed in one of the claims 16 to 18, characterized in that the solution obtained from process step b) is subjected to at least one drying step after optionally adding further gellable and optionally modified polymers.
20. Process as claimed in claim 19, characterized in that the powder obtained from the drying step is rehydrated.
21. Medium containing water with increased viscosity that can be produced by a process as claimed in claims 16 to 20.
22. Medium as claimed in claim 21, characterized in that the enzymes contained therein and particularly preferably the enzymes added in process step b) are present in an inactive form.
23. Use of the water-containing medium obtained as claimed in one of the claims 16 to 20 in the field of foods, in cosmetics and/or for pharmaceutical purposes, particularly preferably as texturing agents, viscosity-enhancing agents, gelling agents, as film formers, as rheological additives or as stabilizers.